

NEW YEAR'S EVE CRUISE

DECEMBER 31, 2023

Menu

PASSED HORS-D'OEUVRES

CARLIC HERBED CREAM CHEESE STUFFED MUSHROOMS
MINI BOURBON & BBQ SLIDERS | HABANERO CHEESE
HORSERADISH & PISTACHIO CHICKEN SKEWERS | ORANGE MARMALADE
CRUDO TUNA | MANGO THAI CHILE | CUCUMBER CUP
BACON WRAPPED FILET TIPS WITH TRUFFLE HOLLANDAISE
MINI PRETZEL BRIE GRILLED CHEESE | FIG JAM
SHRIMP & CHORIZO QUESADILLA | CHIMICHURRI

SALAD COURSE

NEW YEARS EVE SALAD

MIXED FIELD GREENS | CONFETTI CHERRY TOMATOES
MARINATED CUCUMBERS | CHAMPAGNE VINAIGRETTE

PASTA COURSE

TORTELLINI WITH PESTO CREAM

ENTRÉE SELECTIONS

CHICKEN CAPRESE

PANKO CRUSTED CHICKEN | CAPRESE SALAD | BALSAMIC GLAZE

BAKED MARINATED FILET OF SALMON

PINEAPPLE MANGO SALSA

ROASTED FILET MIGNON

CREMINI MUSHROOM CREAM

POSEIDON'S PLATTER

A SAMPLING PLATE OF ALL THREE ENTRÉES

ACCOMPANIMENTS

GARLIC PARMESAN MASHED POTATOES

ROASTED VEGETABLE MEDLEY

SWEET CONCLUSIONS

DESSERT SELECTIONS

ASSORTED CAKES | ASSORTED PASTRIES
ASSORTED COOKIES | ICE CREAM SUNDAE BAR

